

# What's Cooking?

## Recipe

### **Pasta with Prosciutto and Parmesan**

Recipe from Gulf Coast Favorites by Holly Clegg

After my visit to Italy, I created this simple winning combination featuring very Italian ingredients, such as olive oil, garlic, prosciutto, fresh basil, and Parmesan cheese.

Makes 6–8 servings

12 ounces spiral shaped pasta, reserving 2 tablespoons pasta water  
3 tablespoons olive oil  
1/3 cup breadcrumbs  
1 teaspoon minced garlic  
1/4 cup chopped prosciutto  
2 tablespoons coarsely chopped fresh basil  
1/4 cup grated Parmesan cheese  
Salt and pepper to taste

1. Prepare pasta according to package directions. Drain, reserving 2 tablespoons pasta water, and set aside.
2. In nonstick skillet, heat oil and sauté breadcrumbs and garlic over medium heat, stirring until golden brown.
3. Stir in prosciutto and basil. Add pasta, pasta water, and cheese. Season to taste.

Nutrition information per serving: Calories 240 | Fat 7 g | Saturated Fat 1 g | Cholesterol 5 mg | Sodium 138 mg | Carbohydrate 35 g | Dietary Fiber 1 g | Sugars 2 g | Protein 8 g

#### **Additional Notes:**

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